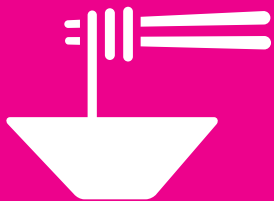




# AMERICA

*Lunch - Late Night*





## APPETIZERS

### JALAPEÑO POPPERS

Stuffed with Jack cheese, cream cheese and tiger shrimp wrapped in applewood smoked bacon and baked golden brown 9.50

### POTATO SKINS

Roasted potato skins topped with chorizo sausage, Jack cheese, sour cream, jalapeños and chives 8.95

### CHICKEN WINGS

Spicy buffalo or honey chipotle wings with creamy bleu cheese dressing and celery sticks 9.95

### CHICKEN TENDERS

Breaded chicken tenders with honey mustard 10.50

### FARMER'S MARKET FLATBREAD

Seasonal market vegetables, roasted bell peppers and chèvre cheese with cilantro pesto 8.95

### FRIED MOZZARELLA & ZUCCHINI STICKS

Served with spicy marinara 8.95

### DOUBLE TOMATO BRUSCHETTA

Plum tomatoes, prosciutto ham, hydroponic watercress, fresh mozzarella and sun-dried tomato pesto 8.95

### SLIDER TRIO 11.95

- Angus beef with caramelized onions
- Slow smoked pulled pork on buttermilk biscuit
- California style fish taco with avocado, tomato and chipotle crema

### CHINESE DUMPLINGS

Pan seared pork pot stickers served with jalapeño ponzu 10.95

### AHI TUNA & WATERMELON

Blackened and seared rare ahi tuna served on fresh watermelon with wasabi and micro cilantro 11.95

## SOUPS & SMALL SALADS

### SOUP OF THE DAY

Chef's daily creation 5.95

### CHICKEN NOODLE SOUP

House-made soup with chicken, egg noodles and vegetables 5.95

### GREEN SALAD

Mesclun greens, tomatoes, cucumber and choice of dressing 5.95

### PETITE CAESAR SALAD

Tossed romaine in Caesar dressing with garlic croutons and Parmesan cheese 6.95

### HEARTS OF PALM

Boston bibb lettuce, tomatoes, kalamata olives, crumbled chèvre cheese and aged sherry vinaigrette 6.95





## SANDWICHES

Served with French fries

### CALIFORNIA GRILLED TURKEY

Turkey, provolone cheese, Roma tomatoes, avocado and butter lettuce on pressed focaccia 12.95

### BLT

Applewood smoked bacon, tomato and lettuce on choice of bread 10.95

### ITALIAN MEATBALL HERO

Parmigiano-Reggiano and fresh herb meatballs with spicy marinara sauce and melted mozzarella on hoagie roll 12.50

### CUBAN

Shaved pork and ham with Swiss cheese, pickles, mustard and mayo 12.95

### GRILLED VEGETABLE PITA

Deconstructed with zucchini, yellow squash, eggplant, carrots, red onion, asparagus and hummus 10.95

### CAPRESE PANINI

Buffalo mozzarella, heirloom tomatoes, basil aioli and balsamic reduction on semolina bread 10.95

### NORTH CAROLINA PULLED PORK SANDWICH

Slow roasted Heritage pork shoulder and tangy barbeque sauce with melted Muenster cheese, caramelized onions and coleslaw 12.50

### CHIPOTLE CHICKEN WRAP

Chipotle marinated chicken, Sonoma field greens, grilled pineapple, tomato and chipotle mayo wrapped in flour tortilla 12.95

### TURKEY CLUB

Roasted turkey breast, applewood smoked bacon, red leaf lettuce and tomatoes on toasted sourdough 11.95

### BISTRO ROAST BEEF\*

Thinly shaved roast beef, horseradish mayo, dill pickles, sun-dried tomatoes and baby arugula on grilled olive bread 11.95

### MONTE CRISTO

Black forest ham, sliced turkey and Gouda cheese on brioche bread, dipped in egg and fried golden brown 11.50

## ENTRÉE SALADS

### COBB SALAD

The Brown Derby classic with grilled chicken, smoked bacon, hard-boiled egg, avocado, tomato, bleu cheese and crisp romaine lettuce 13.95

### GRILLED ALASKAN SALMON SALAD

Spice-rubbed salmon on endive & watercress with dijon-chive vinaigrette and toasted pine nuts 15.95

### STIR FRY SHRIMP SALAD

Marinated shrimp, stir fried with rice noodles, crispy lettuce and fresh vegetables, tossed in tangy sesame ginger vinaigrette 14.95

### GREEK DELI SALAD

Grilled marinated chicken breast, tomato, cucumber, red onions, kalamata olives and pepperoncini tossed in lemon-oregano vinaigrette and sprinkled with feta cheese 13.95

### SEASONAL FRESH FRUIT PLATE

Tropical and seasonal fruits & berries with choice of tuna salad or cottage cheese 11.95

### STEAK SALAD\*

Roasted beef tenderloin, grilled romaine, asparagus, tomato, red onions and baby carrots drizzled with balsamic vinaigrette 15.95

18% gratuity will be added to parties of 6 or more. All major credit cards accepted. Please let your server know if you have any food allergies, as not all ingredients are listed on the menu. For all private party information call 740.6433 or [www.arkvegas.com](http://www.arkvegas.com)



\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.



## ENTRÉES

### PAN SEARED SALMON

Alaskan salmon with tri colored quinoa, alder wood smoked cauliflower and shaved fennel 17.95

### MOM'S MEATLOAF

Savory all beef meatloaf with mashed potatoes, peas & carrots and ketchup gravy 15.95

### FISH & CHIPS

Beer battered cod, waterfront-style with fresh lemon, tartar sauce and malt vinegar 14.95

### KANSAS CITY STYLE

#### BABY BACK RIBS

Tender pork ribs, sweet & spicy barbecue sauce, French fries and corn on the cob

Half 18.95

Full 24.95

### GRILLED NEW YORK STEAK\*

Dry aged 8 oz New York strip loin served with mashed potatoes and sautéed green beans 18.95

## PASTA

### MAC & CHEESE

All American classic macaroni pasta in Wisconsin cheddar cheese sauce 10.95

### SPAGHETTI & MEATBALLS

Parmigiano-Reggiano and fresh herb meatballs finished with marinara sauce, Parmesan cheese and garlic bread 13.95

### FETTUCCHINE ALFREDO

Al dente fettuccine noodles tossed in fresh Parmesan, black pepper and cream sauce 12.95

Add Grilled Chicken 4.

Add Grilled Shrimp 5.

## BURGERS

Served with French fries

### AMERICA'S BURGER\*

Half pound ground sirloin, lettuce, tomato, red onion and pickle on soft brioche bun 10.95

Additional toppings .50 each: cheese, grilled onions, sautéed mushrooms, bacon, avocado

### MUSHROOM CHEDDAR BURGER\*

Sautéed mushrooms, aged cheddar and chopped bacon 12.50

### PATTY MELT\*

Sautéed onions and Swiss cheese on grilled rye 11.95

### GARDEN BURGER

Grilled veggie burger served with tomato, onion, pickles and roasted red pepper relish 10.95

### TURKEY BURGER

Half pound lean ground turkey with melted cheddar cheese, lettuce, tomato, onions and dill pickle on whole wheat 11.50

### PRIME BURGER\*

Half pound ground prime rib, Swiss cheese, red onion marmalade, demi glace and horseradish aioli 12.95

## VEGETABLES & SIDES

French Fries 3.75

Chili Cheese Fries 4.25

Mashed Potatoes 4.00

French Green Beans 4.50

Guacamole 4.50

Broccoli in Cheese Sauce 4.50

Seasonal Vegetables 4.50

Sautéed Spinach 4.50

Beer Battered

Onion Rings 4.50

Coleslaw 3.75

Grilled Onions 3.75

Sautéed Mushrooms 4.50

# TROPICAL FRUIT FAVORITES 8

## MARGARITAS, PIÑA COLADAS & DAIQUIRIS

Strawberry, Mango, Passion Fruit, Wild Berry, Guava or Peach

# SPECIALTY DRINKS 8

## FIRECRACKER ICED TEA

Traditional Long Island Iced Tea boosted with Blue Curacao and Grenadine

## RASPBERRY LEMONADE

Stolichnaya Razberi Vodka, Torani Vanilla Syrup, Fresh Lemonade and Fresh Mint

## FRUITY BOOTY

Southern Comfort, Malibu Rum, Peachtree Schnapps, Amaretto and Pineapple Juice

# BEER

## BOTTLED BEER

Budweiser

Miller Lite

Bud Light

Coors Light

Michelob Ultra

O'Douls

Anchor Steam

Lagunitas "Little Sumpin' Sumpin" Ale

Dogfish Head 60 Minute IPA

Woodchuck Cider

## IMPORTED BOTTLE

Heineken

Corona

Stella Artois

## DRAFT BEER

Budweiser

Fat Tire Amber

Bud Light

Sam Adams

Blue Moon

Seasonal

Guinness

Pabst Blue Ribbon

# DESSERTS

## NEW YORK STYLE CHEESECAKE

Creamy New York classic with strawberry, blueberry or pineapple topping 6.95

## HOT FUDGE BROWNIE SUNDAE

Fresh-baked brownies with rich vanilla ice cream, hot fudge, fresh whipped cream and crunchy walnuts 7.95

## SEATTLE MOCHA FIX

Mocha buttercream, ganache and bittersweet chocolate with vanilla sponge soaked in coffee cocktail 6.50

## TIRAMISU

Traditional mascarpone cheese mousse with espresso coffee syrup drenched lady fingers 6.95

## OLD SOUTHERN CHEESECAKE

Traditional sour cream cheesecake topped with strawberries with a graham cracker crust bottom 6.95

## THE DECKHAND

Bacardi 151, Midori, Orange Juice and Sierra Mist

## CANYON ROSE

Citrus Vodka and Chambord

# WINE

## WHITE WINE

GLASS BOTTLE

### CALIFORNIA

Canyon Road Chardonnay

7

26

Kendall Jackson Chardonnay

10

38

Sterling Sauvignon Blanc

8

30

Woodbridge White Zinfandel

6

22

## RED WINE

### CALIFORNIA

Canyon Road Cabernet

7

26

Kendall Jackson Cabernet

10

38

Canyon Road Merlot

7

26

Estancia Merlot

10

38

## BUBBLY

New York-New York,

American Champagne

7

26

Korbel Brut, California

10

38

## CENTRAL PARK

A decadent milk chocolate mousse with a peanut butter candy crunch bottom 5.95

## NEW YORK NIGHTS

Rich dark chocolate mousse paired with raspberry truffle filling and chocolate cake 6.50

## CALIFORNIA FRUIT TART

Assorted fresh fruit with vanilla custard in a sweet tart shell 5.95

## NEW ORLEANS

### CHOCOLATE ÉCLAIR

Pâte à choux pastry filled with vanilla bean custard topped with chocolate glaze 6.50

## FOUR CORNERS CHOCOLATE

### MOUSSE PARFAIT

Rich chocolate mousse with chocolate cake and cocoa nibs 6.50

